What is claimed is:

1. A method of degrading succinoglycan comprising contacting the succinoglycan with an enzyme composition that comprises enzymes that are capable of degrading linkages between sugar moieties of the succinoglycan.

2. The method of claim 1 wherein the enzymes comprise hydrolase-type enzymes.

3. The method of claim 2 wherein the enzymes comprise hydrolase-type enzymes of the classification 3.2 according to the Recommendations of the Nomenclature Committee of the International Union of Biochemistry on the Nomenclature and Classification of Enzymes.

4. The method of claim 2 wherein the hydrolase-type enzymes are from the trans-glycosidase superfamily.

5. The method of claim 2 wherein the enzymes comprise *beta*-glucanases.

6. The method of claim 5 wherein the enzymes comprise *beta*-1,4 glucanases, *beta*-1,3 glucanases, *beta*-1,3;1,4 glucananses, *beta*-1,6 glucanases, or a combination thereof.

7. The method of claim 5 wherein the enzymes comprise 1,4-(1,3;1,4)-β-D-glucan 4-glucanohydrolase enzymes.

8. The method of claim 1 wherein the enzyme composition comprises encapsulated particles or impregnated particles.

9. The method of claim 1 wherein the enzyme composition is a solid, a liquid, an emulsion, or a mixture thereof.

10. The method of claim 1 wherein the enzymes are in a purified form, a partially purified form, whole cells, whole cell lysates, or a combination thereof.

11. The method of claim 1 wherein the enzyme composition further comprises glycerol, salts, bactericides, microbiocides, surfactants, chelating agents, or foaming agents.

12. The method of claim 1 wherein at least a portion of the enzyme composition is impregnated on a particulate.

13. The method of claim 1 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 10 units of enzyme per milliliter of enzyme composition to about 300 units of enzyme per milliliter of enzyme composition.

14. The method of claim 1 wherein the succinoglycan is contained within a viscosified treatment fluid.

15. The method of claim 1 wherein the succinoglycan is contained within a filter cake.

16. The method of claim 14 wherein the enzyme composition is internally incorporated within the viscosified treatment fluid, externally applied to the treatment fluid, or a combination thereof.

17. The method of claim 15 wherein at least a portion of the enzyme composition is placed directly to a desired portion of the filter cake.

18. The method of claim 15 wherein the viscosified treatment fluid further comprises a degrading component capable of degrading other non-succinoglycan components of the filter cake.

19. The method of claim 18 wherein the degrading component is an acid.

20. A method of reducing a viscosity of a viscosified treatment fluid comprising the steps of:

providing a viscosified treatment fluid comprising succinoglycan, and an enzyme composition that comprises enzymes that are capable of degrading linkages between sugar moieties of the succinoglycan;

placing the viscosified treatment fluid into a wellbore penetrating a subterranean formation; and

allowing the enzyme composition to react with the succinoglycan so as to reduce the viscosity of the viscosified treatment fluid at a desired time.

21. The method of claim 20 wherein the enzymes comprise hydrolase-type enzymes.

22. The method of claim 21 wherein the enzymes comprise hydrolase-type enzymes of the classification 3.2 according to the Recommendations of the Nomenclature Committee of the International Union of Biochemistry on the Nomenclature and Classification of Enzymes.

23. The method of claim 21 wherein the hydrolase-type enzymes are from the trans-glycosidase superfamily.

24. The method of claim 23 wherein the enzymes comprise *beta*-glucanases.

25. The method of claim 24 wherein the enzymes comprise *beta*-1,4 glucanases, *beta*-1,3 glucanases, *beta*-1,3;1,4 glucananses, *beta*-1,6 glucanases, or a combination thereof.

26. The method of claim 24 wherein the enzymes comprise 1,4-(1,3;1,4)-β-D-glucan 4-glucanohydrolase enzymes.

27. The method of claim 20 wherein at least a portion of the enzyme composition is impregnated on a particulate.

28. The method of claim 20 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 50 units of enzyme per milliliter of enzyme composition to about 150 units of enzyme per milliliter of enzyme composition.

29. The method of claim 20 wherein the viscosified treatment fluid is a fracturing fluid or a gravel pack fluid.

30. The method of claim 20 further comprising allowing the enzyme composition to react with any succinoglycan in a filter cake.

31. The method of claim 20 wherein the enzyme composition is internally incorporated within the viscosified treatment fluid, externally applied to the treatment fluid, or a combination thereof.

32. The method of claim 30 wherein at least a portion of the enzyme composition is placed near a desired portion of the filter cake.

33. A method of maintaining the integrity of a filter cake while reducing the viscosity of a viscosified treatment fluid comprising succinoglycan comprising the steps of:

providing a viscosified treatment fluid comprising succinoglycan, and an enzyme composition that comprises enzymes that are capable of degrading linkages between sugar moieties of the succinoglycan;

providing a filter cake that does not comprise succinoglycan;

placing the viscosified treatment fluid into a wellbore penetrating a subterranean formation; and

allowing the enzyme composition to react with the succinoglycan in the viscosified treatment fluid so as to reduce the viscosity of the viscosified treatment fluid at a desired time.

34. The method of claim 33 wherein the enzymes comprise hydrolase-type enzymes.

35. The method of claim 33, wherein the filter cake comprises a polysaccharide, the polysaccharide being substantially impervious to the enzyme in the enzyme composition.

36. The method of claim 33, wherein the polysaccharide comprises materials chosen from the group consisting of guars, derivatized, guars, celluloses, derivatized celluloses, starches, derivatized starches, xanthans, and derivatized xanthans.

37. A method of degrading a filter cake comprising succinoglycan comprising the steps of contacting the filter cake with an enzyme composition that comprises enzymes that are capable of degrading linkages between sugar moieties of the succinoglycan.

38. The method of claim 37 wherein the filter cake further comprises an acid soluble component.

39. The method of claim 38 wherein the enzyme composition further comprises a slow-release acid that is capable of degrading the acid-soluble component of the filter cake.

40. The method of claim 37 wherein the enzyme composition is placed near a desired portion of the filter cake.

41. An enzyme composition capable of degrading succinoglycan comprising a enzymes that are capable of degrading linkages between sugar moieties of the succinoglycan.

42. The composition of claim 41 wherein the enzymes comprise hydrolase-type enzymes.

43. The composition of claim 42 wherein the enzymes comprise hydrolase-type enzymes of the classification 3.2 according to the Recommendations of the Nomenclature Committee of the International Union of Biochemistry on the Nomenclature and Classification of Enzymes.

44. The composition of claim 42 wherein the hydrolase-type enzymes are from the trans-glycosidase superfamily.

45. The composition of claim 42 wherein the enzymes comprise *beta*-glucanases.

46. The composition of claim 44 wherein the enzymes comprise *beta*-1,4 glucanases, *beta*-1,3 glucanases, *beta*-1,3;1,4 glucananses, *beta*-1,6 glucanases, or a combination thereof.

47. The composition of claim 44 wherein the enzymes comprise 1,4-(1,3;1,4)-β-D-glucan 4-glucanohydrolase enzymes.

48. The composition of claim 41 wherein the enzyme composition comprises encapsulated particles, or impregnated particles.

49. The composition of claim 41 wherein the enzyme composition is a solid, a liquid, an emulsion, or a mixture thereof.

50. The composition of claim 41 wherein the enzymes are in a purified form, a partially purified form, whole cells, whole cell lysates, or a combination thereof.

51. The composition of claim 41 wherein the enzyme composition further comprises glycerol, salts, bactericides, microbiocides, surfactants, chelating agents, or foaming agents.

52. The composition of claim 41 wherein at least a portion of the enzyme composition is impregnated on a particulate.

53. The composition of claim 41 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 10 units of enzyme per milliliter of enzyme composition to about 300 units of enzyme per milliliter of enzyme composition.

54. An enzyme composition capable of reducing the viscosity of a viscosified treatment fluid comprising succinoglycan while maintaining the integrity of a filter cake, the enzyme composition comprising an enzyme capable of degrading succinoglycan.

55. The composition of claim 50 wherein the enzymes comprise hydrolase-type enzymes.

56. The composition of claim 51 wherein the enzymes comprise hydrolase-type enzymes of the classification 3.2 according to the Recommendations of the Nomenclature Committee of the International Union of Biochemistry on the Nomenclature and Classification of Enzymes.

57. The composition of claim 51 wherein the hydrolase-type enzymes are from the trans-glycosidase superfamily.

58. The composition of claim 37 wherein the enzyme composition is a solid, a liquid, an emulsion, or a mixture thereof.

59. The composition of claim 37 wherein at least a portion of the enzyme composition is impregnated on a particulate.

60. The composition of claim 37 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 10 units of enzyme per milliliter of enzyme composition to about 300 units of enzyme per milliliter of enzyme composition.

61. The composition of claim 37 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 50 units of enzyme per milliliter of enzyme composition to about 150 units of enzyme per milliliter of enzyme composition.